



PRODUCE:	MELON
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TYPE	Rockmelon (Reticulatus)	VARIETY	Various
CLASS	One	NOTES	

GENERAL APPEARANCE CRITERIA

Colour	With soft brown netting over beige or green background; uniform orange flesh separated from skin by a narrow green subsurface band.
Visual Appearance	With uniform netting over the surface which may be incomplete over the sutures (sutured varieties); small, sound seed cavity; free from soil or other foreign matter.
Sensory	Firm with sweet, smooth, melting flesh; highly aromatic. Free from foreign or 'off' tastes or odours.
Shape	Uniform round fruit. Nil with obvious pointed ends or otherwise deformed.
Size	As per pre-ordered size requirements.
Maturity	At 1/2 to 3/4 slip (clear abscission zone or cracking around stem attachment); > 10° Brix.

MAJOR DEFECTS

Insects	With evidence of live insects.
Diseases	With fungal or bacterial rots (Rhizopus rot, Fusarium rot, blue mould, sour rot, Anthracnose). With deformed shape or mottling due to virus infection.
Physical/Pest Damage	With cuts, splits, holes or cracks that break the skin. With obvious bruises or soft damaged areas. With insect damage (scarring, chewed areas) >1mm deep
Temperature Injury	With pitted skin and / or underlying water-soaked areas in flesh (chilling injury). With severely bleached areas of skin (sunburn).
Physiological Disorders	With skin splits or discoloured areas (eg dark coloured ground spot). With free liquid or breakdown inside the seed cavity (overmaturity).

MINOR DEFECTS

Physical/Pest Damage	With healed, shallow (<1mm), light coloured scarring >2sq cm.
Temperature Injury	With light coloured areas of skin (mild sunburn) >4sq cm.
Physiological Disorder	With skin splits from the stem scar (overmaturity or over-hydrated). With attached stems exceeding 5mm length.
Skin Marks / Blemishes	With groundmark >25% of visible surface area. With scattered light blemish, eg. sand marks, healed scratches (<1mm deep).

CONSIGNMENT CRITERIA

Tolerance Per Consignment	Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.
Packaging & Labelling	Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and/or minimum net weight. Produce to identify Country of Origin (eg. Produce of Australia) on outer container.
Shelf Life	Produce must provide not less than 14 days clear shelf life from date of receipt.
Receival Conditions	Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 6 - 12 °C for Receipt.
Chemical & Containment Residues	All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.
Food Safety Requirements	Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver.